

STARTERS

CRISPY CALAMARI 13

roasted garlic-basil aioli | marinara | scallions

FAMOUS FIERY BUFFALO WINGS 14

homemade buffalo sauce | celery | chunky bleu cheese

CHICKEN TENDERS 9

hand-dusted & 'flash fried' | seasoned flour
homemade honey dijon

FIRECRACKER SHRIMP 13

'flash fried' | scallions | sriracha aioli

CHEESESTEAK SPRING ROLLS 11

sriracha ketchup

LOADED TATER TOTS 10

melted queso | bacon | scallions

ALE HOUSE NACHOS 14

chili | lettuce | cheddar-jack | pico de gallo | jalapeños | sour cream

BAKED BAVARIAN SOFT PRETZELS 10

honey dijon | cheddar cheese dipping sauce

BUFFALO CHICKEN DIP 11

hand-picked roasted chicken | buffalo sauce | cream cheese | blue cheese crumbles
cheddar cheese | crispy house fried tortilla chips

BLACKENED SHRIMP QUESADILLA 13

melted monterey jack & cheddar cheese | blackened shrimp
sautéed peppers & onions | pico de gallo | sour cream

SOUP & SALAD



CRAB BISQUE 6/8

signature house recipe
fresh lump blue crab | sherry

HEARTY CHILI 5/7

cheddar-jack cheese

FRENCH ONION SOUP 7

melted gruyere | crostini

ALE HOUSE SALAD 7/10

baby greens | tomato | mushroom
onion | carrot | cucumber
apple-balsamic vinaigrette

WASHINGTON STREET WEDGE 8

half heart of iceberg lettuce
tomato | applewood smoked bacon
chunky bleu cheese dressing

CAESAR 7/10

crisp romaine | parmesan
crostons | classic dressing

CHOPPED SALAD 11/15

grilled chicken | romaine | iceberg
calamari | mushroom | carrot
cucumber | tomato | egg | corn
smoked tomato ranch

*STEAK SALAD 18

beef tenderloin | arcadian greens
romaine | cucumbers | tomato
red onion | carrots | seasoned crostons
gorgonzola crumbles | crispy onion strings
balsamic vinaigrette

TOP ANY SALAD WITH
GRILLED CHICKEN 6
GRILLED SHRIMP 7
GRILLED SALMON 10
CRAB CAKE 19

MAINS

CAMPFIRE BBQ BABY BACK PORK RIBS 19/29

slow roasted | ale house bbq | seasoned fries | coleslaw

*STEAK FRITES 27

char-grilled sliced Black Angus center-cut 8 oz. top sirloin
garlic herb butter | parmesan fries | grilled asparagus

JUMBO LUMP MARYLAND CRAB CAKES 39

mashed potatoes | seasonal veggies | tartar

GRILLED SCOTTISH SALMON 25

herbed butter | mashed potatoes | seasonal veggies

ROASTED YARDBIRD • ORGANIC FREE-RANGE 19

herb rubbed | rotisserie half chicken | rosemary | garlic
lemon | mashed potatoes | seasonal veggies

FISH & CHIPS 19

north atlantic cod | ale-house english style beer batter
seasoned fries | coleslaw | tartar

FRIED GULF COAST SHRIMP 20

hand-breaded to order | homemade cocktail sauce | lemon
seasoned fries | coleslaw

BRAISED BONELESS BEEF SHORT RIBS 23

certified angus beef | mashed potatoes | seasonal veggies | demi-glace

CHARGRILLED BURGERS

All burgers are served on a toasted brioche bun
with seasoned fries & pickle.

USING ONLY FRESH GROUND
CERTIFIED BLACK ANGUS BEEF.

*THE GREAT AMERICAN 15

cooper sharp | applewood smoked bacon | lettuce | tomato | pickle

*GRIDDLED DOUBLE SMASH 15

two 4 oz. ground sirloin patties | cooper sharp | caramelized onion

*SMOKE HOUSE 15

smoked gouda | applewood smoked bacon | sautéed onion | ale house BBQ

FREE RANGE TURKEY BURGER 15

fresh ground turkey breast | roasted garlic aioli | pickled onions | avocado | tomato
baby greens

*CALIFORNIA 15

cheddar | sliced avocado | baby greens | pickled onion | tomato

*BEYOND BURGER 15

cooper sharp | lettuce | tomato | pickled red onion

*SPICY BACON RANCH BURGER 15

blackening seasoning | applewood smoked bacon
cheddar cheese | fresh jalapeños | tomato | ranch



BETWEEN BREAD

All sandwiches are served with seasoned fries & homemade pickle.

JUMBO LUMP CRAB CAKE 22

old bay fries | coleslaw | tartar or cocktail

BUFFALO CHICKEN WRAP 13

crispy chicken tenders | house buffalo sauce | lettuce | tomato
chunky bleu cheese dressing | flour tortilla

ORGANIC FREE RANGE GRILLED CHICKEN BREAST 13

applewood smoked bacon | red onion | cooper sharp | toasted brioche

ALE HOUSE CLUB 13

roasted turkey -or- roasted sirloin | mayo | lettuce | tomato | bacon | country white

*SLICED PRIME SIRLOIN 15

medium rare sirloin | cooper sharp | horseradish cream | french bread | au jus

THE CRAB TRAP 22

maryland crab cake | cooper sharp | smoked gouda | tomato | crispy country white

BBQ PULLED PORK 13

carolina style | coleslaw | brioche

SHORT RIB GRILLED CHEESE 15

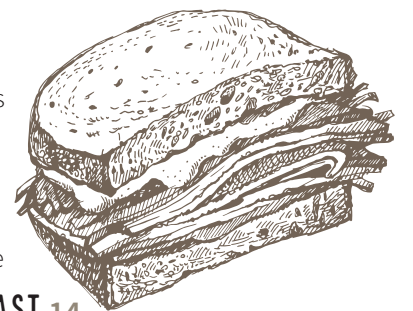
braised short rib | demi-glace | caramelized onions
melted gruyere & cheddar | country white

BLACKENED SALMON 17

horseradish aioli | mixed greens | tomato
applewood smoked bacon | toasted country white

GRILLED MAPLE BOURBON CHICKEN BREAST 14

marinated chicken breast | maple bourbon glaze | caramelized onions | cheddar cheese
applewood smoked bacon | mixed greens | sliced tomatoes | toasted brioche bun



SIDES

COLESLAW 4

SWEET POTATO FRIES 5

MASHED POTATOES 6

SEASONED FRIES 5

GRILLED ASPARAGUS 7

SEASONAL VEGGIES 6

ADD IN HOPS

WASHINGTON STREET
ALE HOUSE

GENERAL MANAGER | MIKE SCHWAMB • wsalehouse.com

* PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.

ADULT BEVERAGES

WINE

RED

LOVE NOIR • PINOT NOIR • CA 9/35
sultry fruit forward | dark cherry and espresso

9 LIVES RESERVE • MALBEC • ARGENTINA 9/35
fruity aromas with subtle floral notes, smooth and approachable tannins and a delicate and persistent finish

19 CRIMES • BANISHED DARK RED • AUSTRALIA 9/35
delicious | rich dark red | flavorful | silky | dark fruits

CLAYHOUSE • CABERNET SAUVIGNON PASO • ROBLES 10/36
Bing cherries | black currants | hints of cedar & sweet vanilla

bubbles

LA MARCA PROSECCO 187ML 14

MARTINI & ROSSI SPARKLING ROSE 187ML 9

WHITE

URBAN RIESLING • GERMANY 9/35
crisp & fruity | apricot & apple aroma | firm & fruity palate
well balanced | easy to drink

JOSH CELLARS CHARDONNAY • CALIFORNIA 10/36
tropical fruit & citrus | oak notes | bright taste
soft texture | long finish

CIELO PINOT GRIGI • ITALY 8/32
light & refreshing | enticing bouquet of green apple and bread crust
smooth aftertaste

LIONEL OSMIN LA VIE EN ROSE • FRANCE 9/35
aromas of fresh summer berries | flavors of pink citrus, jasmine tea
& orange blossom | dry finish

BRANCOTT ESTATE SAUVIGNON BLANC • NEW ZEALAND 9/35
well-balanced | sweet fruit flavors | the original new zealand sauvignon blanc



ASK YOUR SERVER FOR OUR FROSTY
DRAFT & BOTTLED BEER MENU!

CLASSICS THAT WE DO Well

SIDECAR 13

cognac | triple sec | lemon juice | served up | sugar rim

OLD FASHIONED 12

woodford reserve | simple syrup | angostura bitters | orange peel

MANHATTAN 13

served up OR on the rocks | bulleit rye | sweet vermouth | angostura bitters

DARK AND STORMY 11

an island classic | goslings rum | ginger beer | lime wedge

NY SOUR 12

bulleit bourbon | lemon | topped with red wine

PIMM'S CUP 10

pimm's no. 1 | lemonade | sparkling water

BEER COCKTAILS

ALE HOUSE SHANDY 8
IPA | fresh grapefruit juice

CLASSIC SHANDY 7
lemonade, pilsner

BEER GARITA 13/16
classic margarita | topped with a mini corona
or **LET ME UPGRADE YA** to top shelf

CIDER BOMB 8
cinnamon sugar rim | fireball | cider

CRUSHES



ALE HOUSE CRUSH 9
fresh orange juice | smirnoff orange | triple sec
topped with blue moon

ORANGE CRUSH 8
fresh orange juice | smirnoff orange | triple sec | club soda

GRAPEFRUIT CRUSH 9
fresh grapefruit | smirnoff grapefruit
gifford grapefruit | club soda

BLUEBERRY CRUSH 9
smirnoff blueberry | splash lime juice
triple sec | club soda

WATERMELON CRUSH 9
fresh watermelon slice | smirnoff watermelon
lime juice | triple sec | club soda

WASHINGTON STREET ALE HOUSE

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